

TO SHARE / CHOICE OF 4

ASSORTED DRY CURED MEAT

ASSORTED CHEESE

   INSALATA DI FINOCCHI
ALL'ARANCIA E NOCI

Fennel Salad, Organic Lettuce, Orange Dressing, Toasted Walnuts

  BURRATA

Heirloom Tomatoes, Taggiasca Olives, Pesto Genovese

   SEA BASS CRUDO

Fennel Shavings, Citrus Dressing, Saracena Olives

    RED ENDIVE SALAD

Cumin Chickpea, Taggiasca Olives, Toasted Almond, Tzatziki Sauce

BABY ROMAINE WEDGES

Caesar Dip, Crispy Pancetta

  POH PIA SOD

*Fresh Phuket Spring Rolls, Pork, Jicama,
Bean Sprouts, Chili, Tamarind Dip*

   SOM TUM

*Young Papaya, Dried Shrimps, Peanuts,
Yardlong Beans, Native Baby Tomatoes, Garlic*

  YAM NUE YANG

Grilled Beef Salad, Tomatoes, Onions, Fresh Chili, Celery

  NAM TOK KOR MOO YANG

*Grilled Pork 'Presa', Shallots,
Native Herbs from our Garden*

   YUM SOM - O

*Mae Tao Farm Pink Pomelo, Peanuts,
Dried Coconut, Crispy Shallots*



IN-VILLA BARBECUE DINING MENU

GOURMEAT

Chicken, Lamb Chop, Beef Sirloin, Pork Neck

or

FISHERMAN'S HOOK

*Tiger Prawns, Calamari, Hokkaido Scallop,
Sea Bass, Lobster (half/person)*

or

HAPPY GRILLMORE

(All of The Above)

**All Mains Are Served With Grilled Vegetables & Condiments*



GOODIES MENU

(Choice of Three)

BABA

Phraya Rum, Vanilla Whipped Cream, Mint

CANNOLI

Siciliani, Ricotta Cheese, Honey, Pistachio, Limoncello Di Capri

   MANGO STICKY RICE

 WARM GLUTEN FREE CHOCOLATE BROWNIE

Vanilla Madagascar Ice Cream

  FRESH FRUIT PLATTER

 COCONUT PANACOTTA

Açaí, Camu Camu & Blueberry Chia Coulis